



Department 25 – Food Preservation

Project Code: 451

ADDITIONAL RULES OF ENTRY

- Youth enrolled in a 4-H, FHA, FFA, or other youth group in a supervised food preservation project are eligible to participate in this project.
- Only exhibits processed after last year's fair may be entered. All canned food shall be processed in standard clear glass canning jars with self-sealing, two-piece lids.
- All vegetables, fruits, juices, jams, jellies, etc., shall be processed using research based food preservation instructions from these resources:
 - Ball Blue Book, most recent edition
 - National Center for Home Food Preservation <http://www.uga.edu/nchfp/index.html>.
 - University of WI-Extension <http://foodsafety.wisc.edu/preservation.html>
 - USDA's Complete Guide to Home Canning http://www.uga.edu/nchfp/publications/publications_usda.html
- For the latest publications, contact the UW-Extension office at (920) 834-6845. If using recipe from these sources, please bring a copy with your entry.
- All jars must be properly labeled.

Example Label:

Product: _____
Date Canned: Mo. _____ Day _____ Year _____
Method of Preparing (Check One) Hot Pack _____ Cold Pack _____
Method of Processing (Check One)
Boiling Water Bath _____
Pressure Canner _____ Pounds pressure _____
Dial _____ Jiggle _____
Processing Time: Quart _____ Pint _____
Recipe Source:

- Appropriate head-followed.

space requirements must be

Fruits:	1 inch
Vegetables:	½" to 1inch
Jams & Jellies:	1/4 inch
Pickles:	½ inch
Meat:	1 inch

- The size of Mason canning jar and product must meet USDA Guidelines:
 - Fruits, vegetables- pints or quarts (exception: corn only in pint jars)
 - Tomatoes- pints or quarts
 - Jams or Jellies- half pints (no pints)
 - Meats- pints or quarts
- All non-acid vegetables and meats must be canned in a pressure canner.
- Entries may be dried or canned.
- Judge will disqualify entries with incorrect canning times or procedures.
- Members of the same family will not be allowed to enter an item in the same class.
- Dried foods – bring ¼ cup in clear jar or pint zipper sealed bag, identifying contents on 3"x 5" card with date and process used and processing time.

PREMIUMS	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
All Classes	2.50	2.25	2.00	1.75

CLASS J - CANNED FRUIT: Headspace 1 inch

Lot Numbers:

- | | |
|-------------------------------|---------------------------------|
| 1. Applesauce | 8. Plums, red or blue |
| 2. Apricots | 9. Raspberries, red, tame |
| 3. Blackberries, Tame or Wild | 10. Rhubarb, no coloring |
| 4. Blueberries | 11. Fruit salsa or Chutney, any |
| 5. Cherries | 12. Fruit Pie Filling, any |
| 6. Peaches | 13. Any other fruit not listed |
| 7. Pears | |

CLASS K - CANNED VEGETABLES: Headspace ½ - 1 inch

Lot Numbers:

- | | |
|------------------------------|-------------------------------------|
| 1. Beans, cut green | 7. Tomato Catsup |
| 2. Beets | 8. Tomato Juice |
| 3. Carrots | 9. Tomato, stewed |
| 4. Salsa (pint or half pint) | 10. Tomato, whole or quartered |
| 5. Sauerkraut | 11. Mixed vegetables |
| 6. Spaghetti sauce (no meat) | 12. Any other vegetables not listed |

CLASS L - JAMS AND JELLIES – Headspace ¼ inch

Lot Numbers:

- | | |
|--------------------|---|
| 1. Apple Jelly | 12. Cherry Jelly |
| 2. Blueberry Jelly | 13. Blackberry Jelly |
| 3. Currant Jelly | 14. Any other jelly not listed |
| 4. Grape Jelly | 15. Apple Butter |
| 5. Raspberry Jelly | 16. Peach Butter |
| 6. Peach Jam | 17. Pumpkin Butter |
| 7. Blueberry Jam | 18. Two fruit jam, Strawberry/Rhubarb, etc. |
| 8. Plum Jam | 19. Three fruit jam, Triple Berry, etc. |
| 9. Raspberry Jam | 20. Any other jam not listed |
| 10. Strawberry Jam | 21. Conserves |
| 11. Marmalade, any | |

CLASS M - PICKLES AND RELISHES – Headspace ¼ inch

Lot Numbers:

- | | |
|-----------------------------------|--------------------------------|
| 1. Beet pickles | 5. Any other pickle not listed |
| 2. Bread and Butter pickles | 6. Cucumber relish |
| 3. Dill pickles | 7. Zucchini relish |
| 4. Sweet Gherkin or chunk pickles | 8. Pepper Relish |

- 9. Fruit Salsa
- 10. Vegetable Salsa

- 11. Tomato Relish
- 12. Chili Sauce

CLASS N - DRIED FOOD

Exhibit must include 1/4 cup of product in clear jar or pint-sized, clear zipper locked bag and 3"x 5" card with product identity, date and process used, and processing time.

Lot Numbers:

- 1. Dried fruit
- 2. Dried fruit mixed
- 3. Dried herbs
- 4. Dried meats
- 5. Dried vegetable
- 6. Fruit leather (2 rolls/same fruit)

CLASS O - CANNED MEAT (wild game, beef, pork, poultry, fish)

Lot Nos.

- 1. Stew Meat
- 2. Ground Meat products (i.e. Sloppy Joe mix, meat balls, etc.)
- 3. Meat Pieces or chunks
- 4. Any other canned meat

CLASS P – FOOD PRESERVATION SELF-DETERMINED - Project Code 191

Self-determined project exhibits are records of projects not listed in the premium list or an expansion of a traditional project beyond limits of the project or in greater depth than the project outlines.

PREMIUMS	<u>1st</u>	<u>2nd</u>	<u>3rd</u>	<u>4th</u>
	2.50	2.25	2.00	1.75

Lot Numbers:

- 1. A poster promoting your self-determined project
- 2. An article made during current year with a 3 x 5-inch card attached identifying resources. The article should be of reasonable size to exhibit in the Expo building
- 3. A collection made during current year with a 3 x 5-inch card identifying work done
- 4. A scrapbook with story or essay, drawings, and photos of project work done during the current enrollment year.
- 5. Any other self-determined project not listed above.